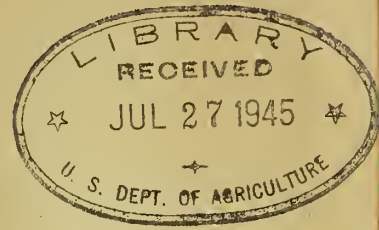


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WAR FOOD ADMINISTRATION
FOOD DISTRIBUTION ADMINISTRATION
Washington 25, D. C.

December 17, 1943

CHEESE GRADERS' MEMORANDUM NO. 17

To: F. D. A. Cheese Graders
From: B. J. Orndt, Senior Marketing Specialist, Inspection and Grading Division, Dairy and Poultry Branch
Subject: Procedure to be followed in accepting standard basis cheese when vendor's certified moisture report is not available, and instructions for preparing certificates covering carlots of cheese resampled for moisture determination.

Reference is made to paragraph 6, Cheese Graders' Memorandum No. 16, dated November 3, which provides that contractor's certified moisture report covering both dry basis and standard basis cheese should be furnished the grader prior to the grading of the cheese. Since issuing this memorandum certain complications have arisen which necessitate a slight change in the procedure to be followed in the grading and accepting of cheese offered on a standard basis. Accordingly, cheese offered on a standard basis may be graded and accepted in accordance with the following:-

(1) Vendors offering cheese to DPIA on a standard basis and who have facilities for testing each individual vat of cheese for moisture shall provide the grader with a certified moisture report in triplicate, giving the firm's moisture test for each vat. This moisture report shall be prepared in the same manner as the certified moisture report for cheese sold on a dry basis, except that computation of the weighted average moisture test is not required. In the event that the factory producing the cheese, or the assembler, is not equipped and does not make a moisture test of each individual vat, the grader may accept a certified statement from the vendor that no vat of cheese in the lot offered exceeds the legal standard of 39% moisture. However, all vendors should be encouraged to test each individual vat for moisture in order that the vendor's certified moisture report may be available to the grader prior to grading. Copies of certified statement or moisture report of individual vats shall be distributed in the same manner as those for cheese offered on dry basis.

(2) The resampling of numerous carlots of cheese for moisture determination during the past season in accordance with an established procedure for the handling of this work has necessitated the issuance of an amendment to the original certificate, indicating that the particular car of cheese had been resampled for moisture determination and the results of such retest. In order to avoid issuance of such amendments all of the necessary information shall be included on the certificate covering the resampling.

Accordingly, the office performing the resampling and issuing the resampling certificate shall include the following information on the certificate:- the applicant's name and address, fees and expenses including the \$3.00 laboratory fee, total number of packages in the carlot, total weight, number of packages resampled, and the following statement in the body of the certificate:-

"This certificate covers the resampling for moisture determination of FDA _____ DPIA Contract No. _____ made at the request of the _____ (Name and address of applicant) resampled at _____ Warehouse. Original Cert. No. _____ Date _____ FDA moisture test _____ Date resampled _____ FDA moisture retest _____

The resampling certificate and copies shall be distributed in the usual manner.